



Nicole

ALTON

STEWARDESS

Open to Stew/Cook/Deck



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nicolealton23@hotmail.com



Canadian Passport



Single



September 23, 1991

STCW | ENG1 | FOOD HYGIENE LEVEL II |
PADI ADVANCED CERTIFICATE

EDUCATION

Certificate in Wedding & Social Event Planning

- MOUNT ROYAL UNIVERSITY

2018

Bachelor of Business Degree - Management

- MOUNT ROYAL UNIVERSITY

2014-2016

Business Diploma -Hospitality & Tourism

- OKANAGAN COLLEGE/UNIVERSITY

2011-2013

LANGUAGES

English

Spanish

SKILLS

- Adaptable to new environments, coworkers & customers
- Event planning, mixology & silver service
- Positive interpersonal & communication skills
- Strong multitasker & problem solver
- Compelling relationship builder
- Outgoing, calm leader committed to inspiring & empowering others
- Patience & passion for learning
- Organization & attention to detail
- Determination & drive to excel in guest experiences
- Enthusiasm for life, adventure & conquering fears

INTERESTS

Cooking	Content creation
Travelling	Volleyball
Scuba diving	Event planning
Reading	Crafting & creating
Camping	Water sports
Golfing	Personal development

REFERENCE

Slade King - CEO PGC

slade@playgolfcalgary.com +1-403-836-5396

ME & MY OBJECTIVE

A positive, adaptable, service oriented Canadian who loves to live a busy and nomadic life. I have worked many years in the hospitality industry; now combining my service experience, my engaging personality and my love for a fast-paced travel lifestyle I know I will excel in the yachting industry. I lead my life with respect, flourish in team settings and am disciplined & productive when given any task. I exude confidence in the friendliest way and always do a job with pride and efficiency in mind. I want to bring my experience, assets and love for knowledge to a crew and grow in a permanent role on a M/Y or S/Y full time.

LAND EXPERIENCE

Blue Devil Golf Course PGC 2017 - 2021

FOOD, BEVERAGE & EVENT MANAGER

- Organize, train, schedule and manage 20+ service staff
- Time management; ordering, preparation and delegation for all banquet events, tournaments and restaurant operations simultaneously
- Proficiently conducting inventory, sales and KPI reports
- Working closely with all departments to organize and coordinate special events to satisfy customer desires
- Event and table decor, banquet service, silver service, menu development, cooking and bartending

Original Joes Bar 2014-2017

SERVER/BARTENDER

- Efficiently provide service and experience to customers in a fast-paced environment
- Cocktail, wine and food knowledge
- Customer service, organization and time management

Beaver Grinding LTD. 2013-2014

EQUIPMENT OPERATOR/LABORER

- Ability to run heavy equipment efficiently and effectively
- Knowledge and skills to perform tasks and labor-intensive duties around heavy and dangerous equipment
- Proficiency in working well individually or in a team setting

NON SMOKING | NO DRAMA | VISIBLE
TATTOOS